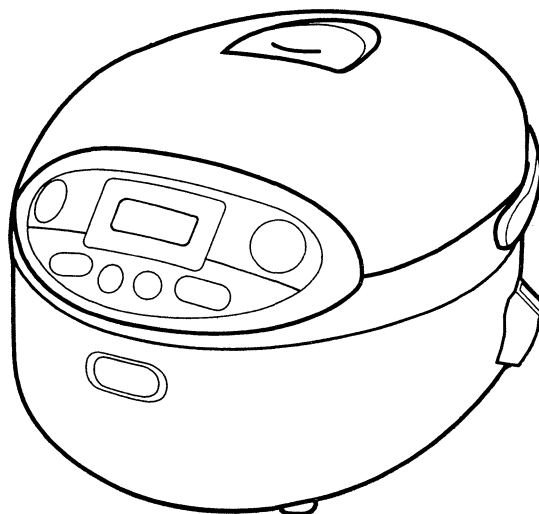


Service Manual

Electronic Rice Cooker

SR-MM10N/SR-MM18N



Specifications

Model		SR-MM10N	SR-MM18N
Power Supply		120VAC, 50-60Hz	
Power Consumption (Approx)	Cooking	620W	825W
	Keeping Warm	64.5W	84.8W
Capacity	Quick	0.09~1.0L (0.5 ~ 5.5 cups)	0.18 ~ 1.8L (1 ~ 10 cups)
	Regular	0.18 ~ 0.9L (1 ~ 5 cups)	0.36 ~ 1.44L (2 ~ 8 cups)
	Kamado	0.09~1.0L (0.5 ~ 5.5 cups)	0.18 ~ 1.8L (1 ~ 10 cups)
	Sushi	0.18 ~ 1.0L (1 ~ 5.5 cups)	0.36 ~ 1.8L (2 ~ 10 cups)
	Porridge	Thick	0.09 ~ 0.27L (0.5 ~ 1.5 cups)
		Thin	0.09 ~ 0.18L (0.5 ~ 1 cups)
	Brown Rice	0.18 ~ 0.54L (1 ~ 3 cups)	0.36 ~ 1.26L (2 ~ 7 cups)
	Slow Cook	1.7L max	2.5L max
Power Cord Length		1.0m	
Weight (Approx.)		3.1kg	4.1kg
Dimensions	Width	251mm	279mm
	Depth	342mm	352mm
	Height	203mm	236mm

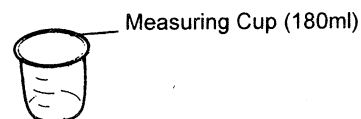
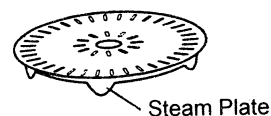
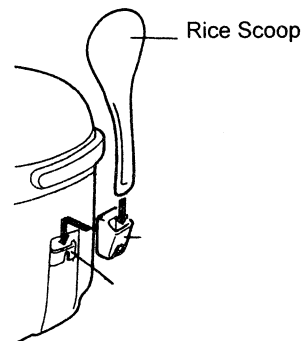
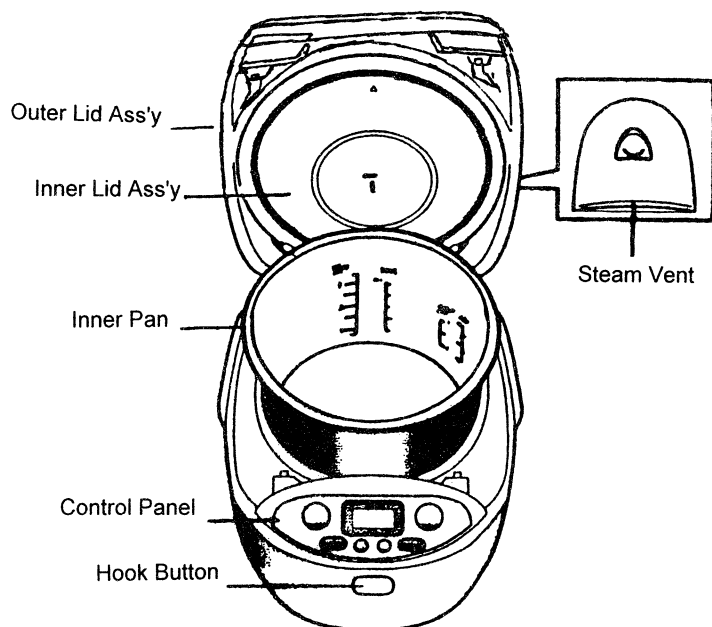
⚠ WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

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LOCATION OF CONTROLS AND COMPONENTS



How to adjust the current time.

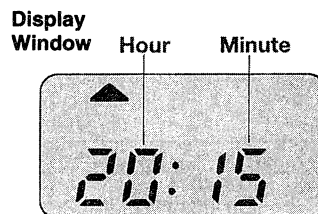
(Set the time accurately)

① Plug in.

Do not pull the power cord beyond the coloured tape.

② Adjust the current time.

- Press (Hrs) or (Min) key. The display will start blinking. The clock can be adjusted, while the display is blinking.
- Keep the (Hrs) or (Min) key pressed down to fast forward.
- The time display stops blinking after five seconds.



Ex. PM 8:15

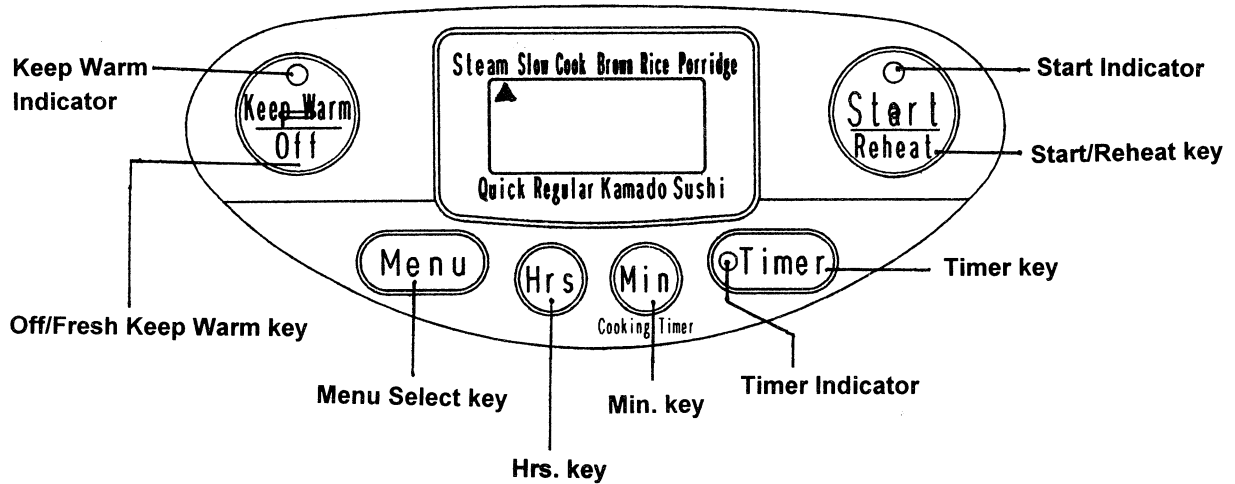
Note

- This unit uses a 24 hour clock
- When setting the time at 12 midnight, the time set is 0:00.
- The time cannot be set while cooking, warming or using the preset function.

HOW TO USE

How to Cook Rice

■ Control Panel switch

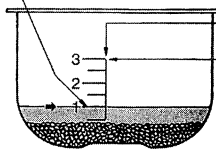


Preparation

1 Measure the rice with the measuring cup provided. Rinse the rice until the water becomes relatively clear.

● Rice can be rinsed in the rice cooker inner pan.

2 Add water.
■ To cook White Rice or Mixed rice e.g. For 1 cup of rice, add water until it reaches level 1.



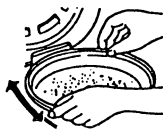
LEVEL INDICATOR
MAXIMUM LEVEL
Do not cook with more than this level of water.

● To cook Rice Porridge, rice and water are to be measured with the measuring cup provided.

Rice amount	Water amount
1/2 cup	2 cups
1 cup	3 1/2 cups

*The table above is just for your reference. Adjust the amount of water to your personal taste.

3 Attach the inner lid onto the outer lid. Place the pan inside the body. Make sure that the pan is directly in contact with the heating plate by turning it slightly from the right to the left until it sits properly.



● Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking.
It may also damage the unit.

4 Close the outer lid. Make sure to lock it properly until it clicks. Plug in.

● If the outer lid is not securely closed, cooking will be affected.
● Do not open the outer lid when in use.

Start to Cook

5 Press (Menu Select) key to select a menu.
▲ indicator shows the menu which is selected.

White Rice → Quick Cook → Porridge

● When cooking Mixed rice, select [White Rice] menu.
● When cooking rice porridge set the ▲ indicator to [Porridge] on the control panel. Otherwise it will boll over.

- 6** Press the **(Start)** key to start cooking.
- The start indicator comes on.
 - The unit displays the remaining time as follows:

White Rice	Quick Cook	Porridge
13 min.	10 min.	8 min.

Time until ready for eating (Approx.)		
White Rice	Quick Cook	Porridge
55 min.	29~42 min.	63 min.

- 7** When the cooking is done, the buzzer sounds with automatic transition to Keep Warm mode.

- 8** Fluff the rice as soon as possible (within 30 minutes) after the beeper sounds.
- After use, press the Keep Warm/Off key and disconnect the plug.
 - If you fail to press the key, Keep Warm mode starts automatically when the plug is connected the next time.


Precook Course

When rinsed rice is soaked in water for more than 30 minutes, Precook Course, which lets rice absorb water, may be shortened by pressing the **(Start)** key twice.

Quick Cook Course

- Cooking is finished approximately 20 minutes sooner than with normal rice cooking.
- This is a heating method that gives priority to shortening cooking time. Thus, the rice may be a little firmer and more browned than usual.
- Do not use Quick Cook Course for Mixed rice.
- Precook Course and Preset Timer features cannot be used with Quick Cook.
- Keep Warm function should only be used with plain white rice. Warming other kinds of rice is not recommended.
- Rice may be too sticky if it is not fluffed.

Reheat Rice Reheat the rice during Keep Warm to make the rice hotter.

- 1** • Be sure to fluff the rice and make the surface of it flat. Otherwise the rice may become browned.
- 2** Press the **(Reheat)** key.
(The Fresh Keep Warm indicator lamp starts blinking.)
- 
- The reheating time is about 5 minutes.
 - The beeper sounds with automatic transition to warming.
(The Keep Warm indicator lamp comes on.)

3 Fluff rice

- After setting the reheat function
- ➔ To cancel this setting, press the **[Off]** key.
- Press the **(Off)** key again to keep the rice warm.

Caution when using the Reheat function


- Do not use the Reheat function when the Keep Warm indicator does not light, because the rice cooking function will start.
- Do not use the Reheat function except when cooking White Rice, because it may cause browning, or discoloration.
- The reheat function can not be used when the temperature of the rice is under 65°C. (Beeper sounds 4 times to let you know the Reheat function was not activated.)
- To prevent the rice from drying out.
 - Do not repeat Reheat function.
 - Do not use the Reheat function for a small amount of rice.
 - ➔ When a small amount of rice is to be reheated, fluff the rice, make its surface flat and sprinkle approx. 1 teaspoon of water for every 1 cup of rice (approx. 185g) in order to keep the rice from drying out too much.
- Rice can not be warmed adequately when the amount of rice in the pan is more than 1/2 capacity.


Cook Timer

Put the ingredients and cold or hot water into the pan.

Amount of water to use

Put in 1[1/2] to 2[2/3] cups of water

- 1** Press the **(Cook Timer)** key to **set the time**
- 
- One push brings up [Cook] on the display.
 - Each push then changes the time through a 60-minute cycle: e.g. 5 min.→6 min.→...60 min.→ 1 min.→5 min., etc.

- 2** Press the **(Start)** key.
- 
- After cooking has started, the time on the display counts down in one minute intervals.
- ➔ When cooking is done, there is an audible signal and the rice cooker automatically goes into Keep Warm mode.

Information

- Rice porridge can not be made from cooked rice with the Cook Timer function.

Note

- To avoid odours, wash the inner pan immediately after use.
- After use press the **[Off]** key and disconnect the plug.

Keep Warm Function

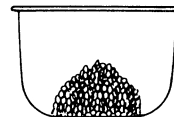
- To avoid odours and discoloration, do not use the Keep Warm mode for more than 12 hours.
- The timer indicates the keep warm period for up to 23 hours. After that, the keep warm mode continues to operate, but the timer will recycle to the next 24-hour period.
- When only a small amount of rice is being kept warm, to avoid excess drying, gather it compactly into the centre of the inner pan and occasionally fluff it, sprinkling in a small spoonful of water (approx. 5 cc) per portion of rice.

Time indicated for
Keep Warm period of
less than 1 hour



[h: hour]

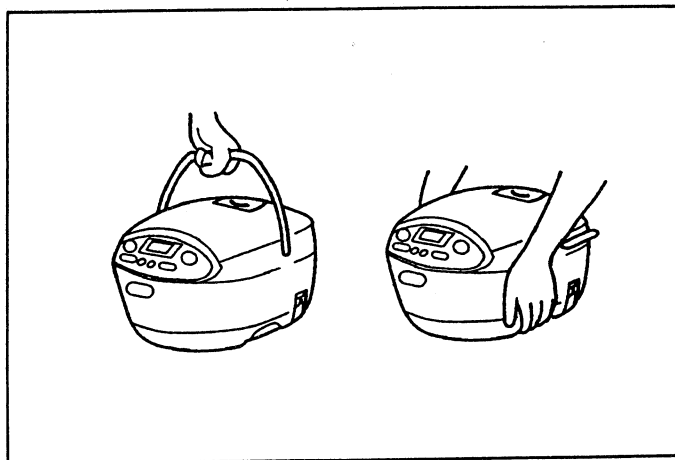
- Do not use the Keep Warm mode for mixed rice or rice porridge.
- It is not unusual for there to be condensation on the inner lid when the Keep Warm mode is used.



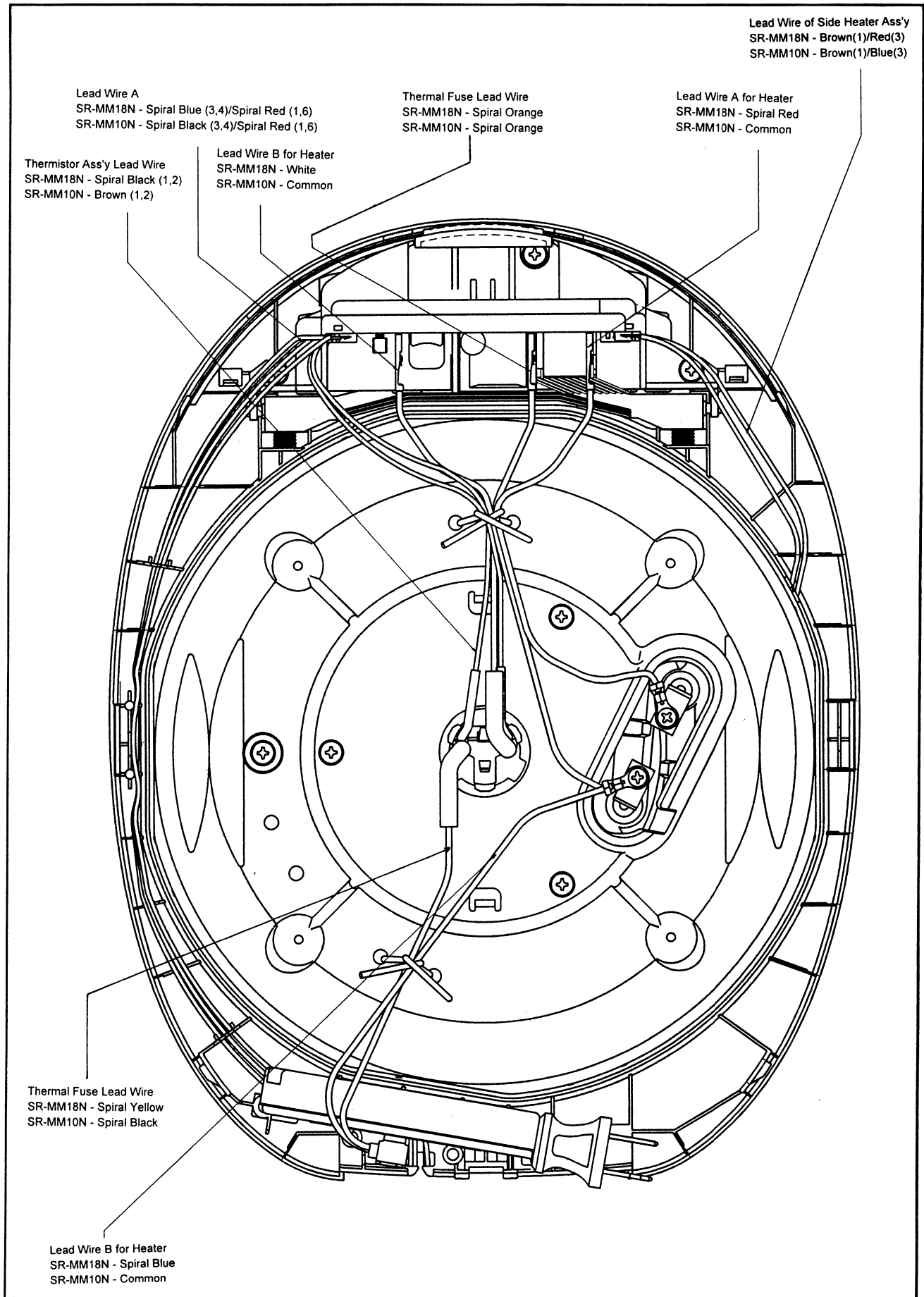
How to carry the set.

The set can be carry 2 different way.

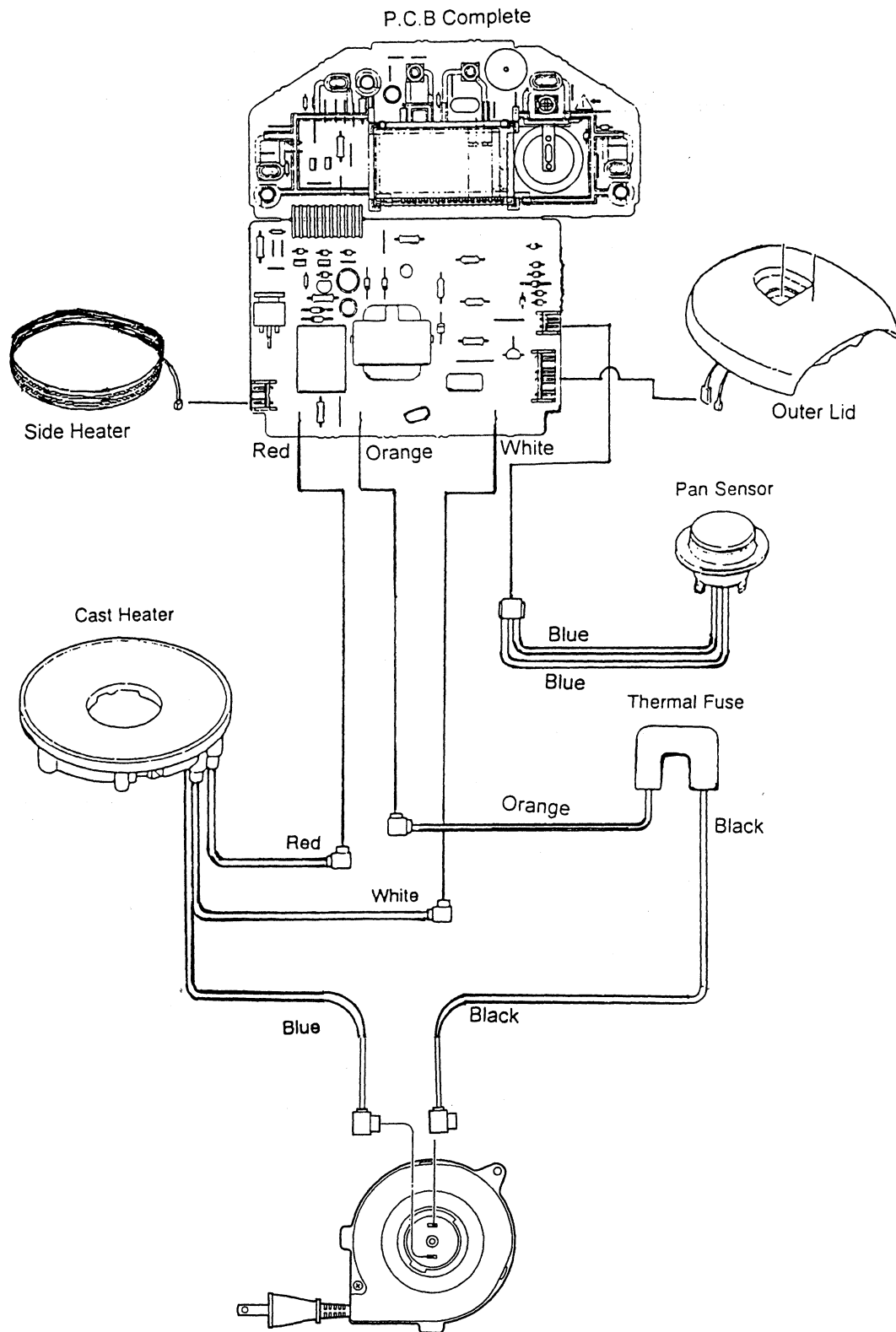
1. By holding the Handle.
2. By lifting the set with two hands.



WIRING DIAGRAM



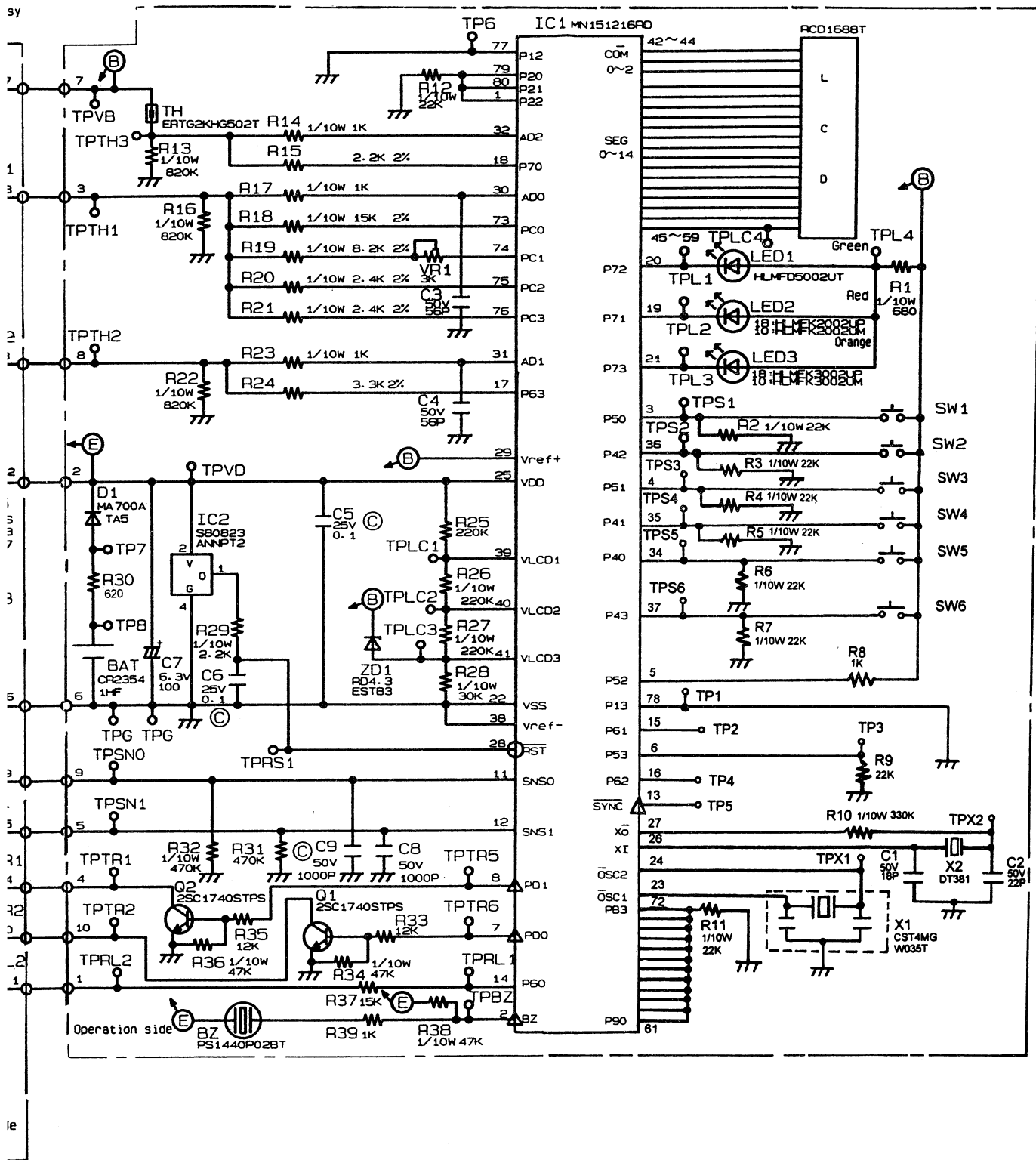
SCHEMATIC DIAGRAM



MEMO

Handwriting practice lines consisting of 25 sets of three horizontal lines (top solid, middle dashed, bottom solid).

[illegible]



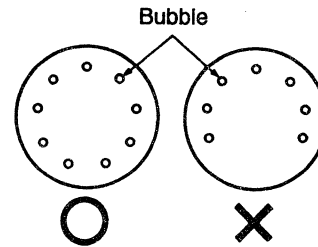
TEST METHOD

Pre-test setting

Make sure that the LCD panel shows the current time with the inner pan set in the cooker and the power cord plugged into the wall socket.

Bubble Test

1. Insert the pan into the cooker main body, and then turn slightly the pan clockwise and anti-clockwise to place the pan properly on top of the cast heater.
2. Pour a small quantity of water into the pan so that the bottom of the pan is immersed with water. Close the lid completely.
3. Press the "Menu Select" key, and select "Quick Cook" (polished rice high-speed cooking mode). After that, press the "Start/Reheat" key.
4. When the water boils, the cooker will blow off steam. When you see the steam, open the lid, and then press the brim of the pan to completely touch the bottom of the pan to the cast heater. Check the water bubbling condition.



See the right figures:

If water bubbles equally along the circumference Acceptable

If no bubbling area is one forth of the circumference or more Unacceptable

If the test result is unacceptable, check that the bottom of the pan is not in complete contact with the cast heater. Check the heater surface for foreign material, and remove the foreign material or replace the defective part (pan or cast heater).

Steaming Test

1. Perform bubble test, and confirm that the water bubbling condition is acceptable. After that, place two or three sheets of tissue paper (gauze) into the pan in such a way that the sheets are spread over the bottom of the pan, then leave the cooker on without closing the lid.

Note:-

<ol style="list-style-type: none"> 1. Be sure to fully open the lid to protect the plastic parts from thermal distortion caused by steam. 2. Make holes in the tissue paper (gauze), as shown, so that it will not float up during steaming. 	<p>Inner pan (top view)</p> <p>Holes of tissue paper</p> <p>Pan flange section</p> <p>Tissue paper</p>
--	--

2. Monitor the amount of time it takes for water in the cooker to steam away complete, until there is no steam and the switching timing of the LCD.

Defective	Normal Range		Defective
(Before) One minute or more	Timing steaming ends within one minute before end of steaming		Within one minute after end of steaming
	(Before) One minute or less	(After) One minute or less	

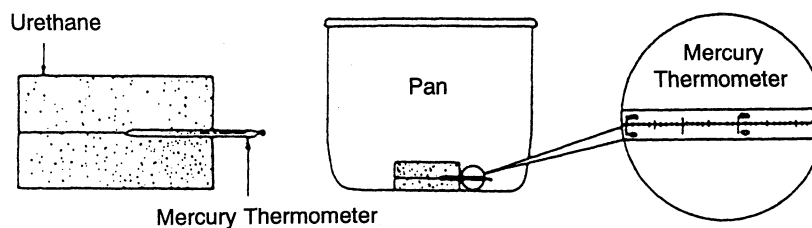
↓

Switching timing of the LCD

3. You can conclude that the unit has passed the steaming test if the LCD switches within the normal time range at the end of steaming.
If the unit fails the switching timing test, check for poor contact between the inner pan and the pan sensor. If necessary, remove any dirt deposit from between them, or replace the inner pan and/or the pan sensor.
Depending on the cooking time, the LCD will switch from complete cooking to Keep Warm, skipping the “time remaining for the steaming process”. This is normal, and this timing is considered as the switching timing of the LCD.

KEEP WARM TEST

1. Place a mercury thermometer between urethane foam blocks. (Urethane foam blocks (ASN-300) and the thermometer (ASN-150H) are supplied as spare parts).
2. Place the urethane foam blocks holding the thermometer in the center of the bottom of the pan, and allow the cooker to run in the Keep Warm process.
3. More than one hour later, open the lid and read the temperature within 10 seconds. The temperature in the 69°C ~ 77°C range is normal. If the warming temperature lies outside this range, make sure that no dirt or foreign material is stuck on the pan sensor or on the bottom of the pan. If nothing is found, adjust the warming temperature and replace the control circuit board as described in adjusting the Warming Temperature on page

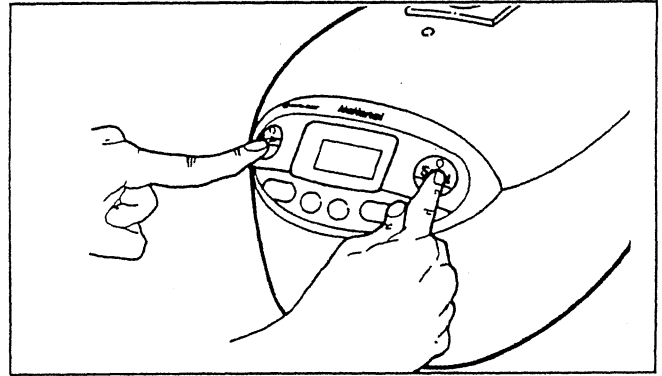


QUICK CHECK TEST OF THE CONTROL BOARD

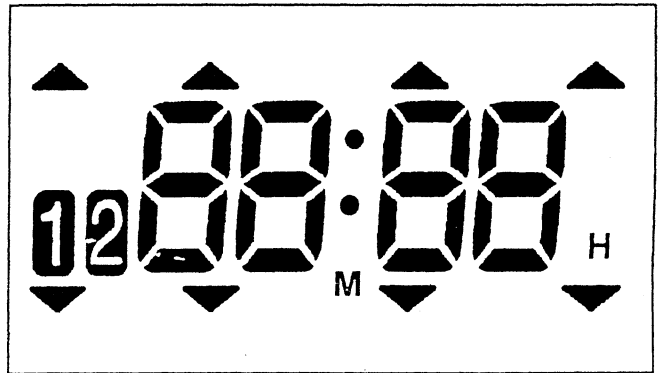
Check performance of the P.C.B. in accordance with the procedure.

If any failure event or error is determined, replace fault part on the circuit board or the whole control circuit board based on the troubleshooting list Vol.2 shown in page and the measure for checking parts stated in page

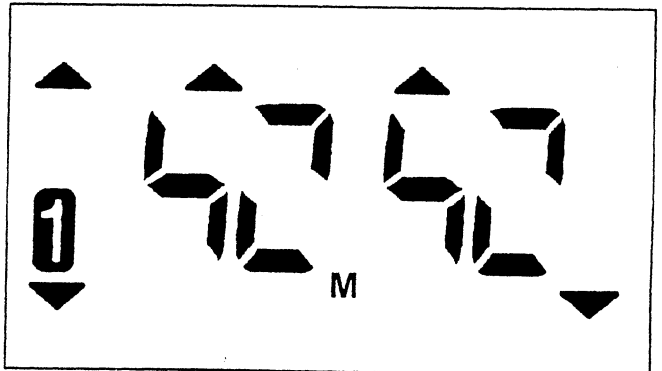
1. Connect the unit to a power source by inserting the plug into an outlet. In the stand-by mode, using two fingers, simultaneously press and hold the “Start/Reheat” and “Keep Warm/Off”.



2. With the keys pressed, if all areas on the LCD panel light up, as shown at right in Fig. B, the control board can be judged to be normal. (releasing any or all of the keys will cancel the test condition).



3. When releasing the three keys, all indicators change Fig. C, and “Start/Reheat” lamp turn ON the light. Short buzzer sounds one time for 1 second. After the buzzer sound, indicate cooking operation starts. The pan sensor indicates that the temperature reaches the cooking end level, the heating operation switches the warming mode.



4. Push “Keep Warm/Off” once.
Push other keys and confirm that operation is normal.

After carrying out procedures 1 to 4, if test results are normal, you can conclude that the P.C.B. comp. has passed the test.

ADJUSTING THE KEEP WARM TEMPERATURE

When adjusting the Keep Warm temperature, be sure to disconnect the power to the unit by unplugging the cord.

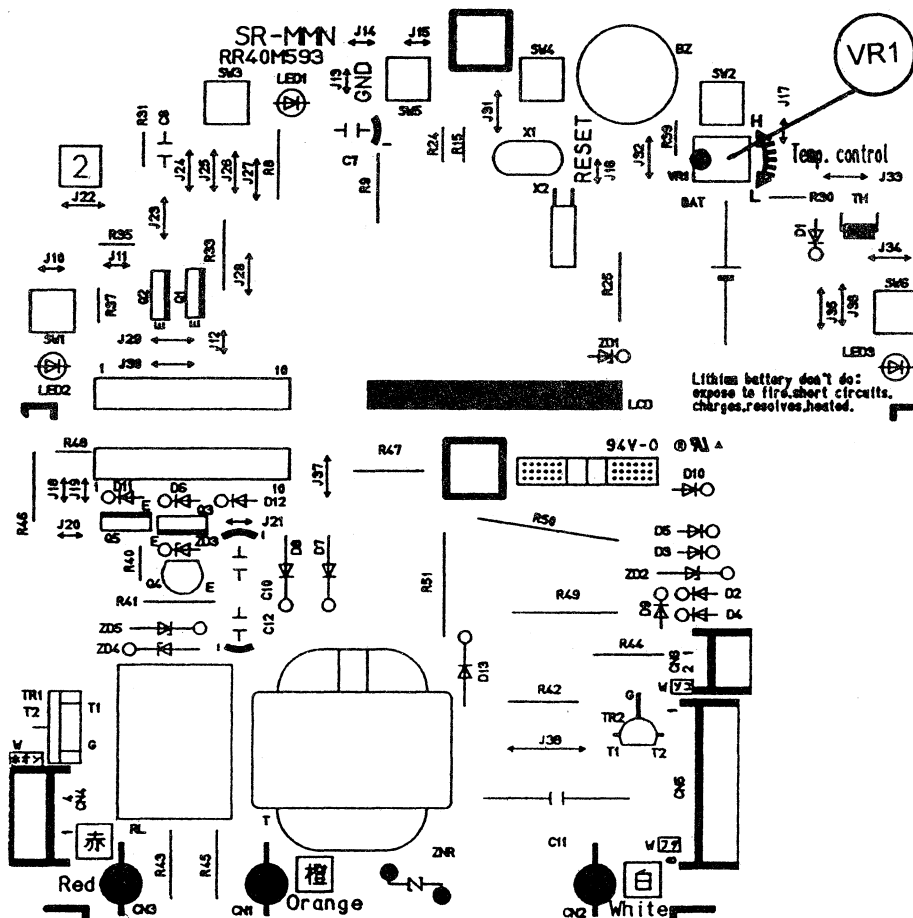
- * The Keep Warm temperature can be adjusted by turning VR1 on P.C.B. (operation).

Keep Warm temperature is changed by turning P.C.B. comp. on VR1.

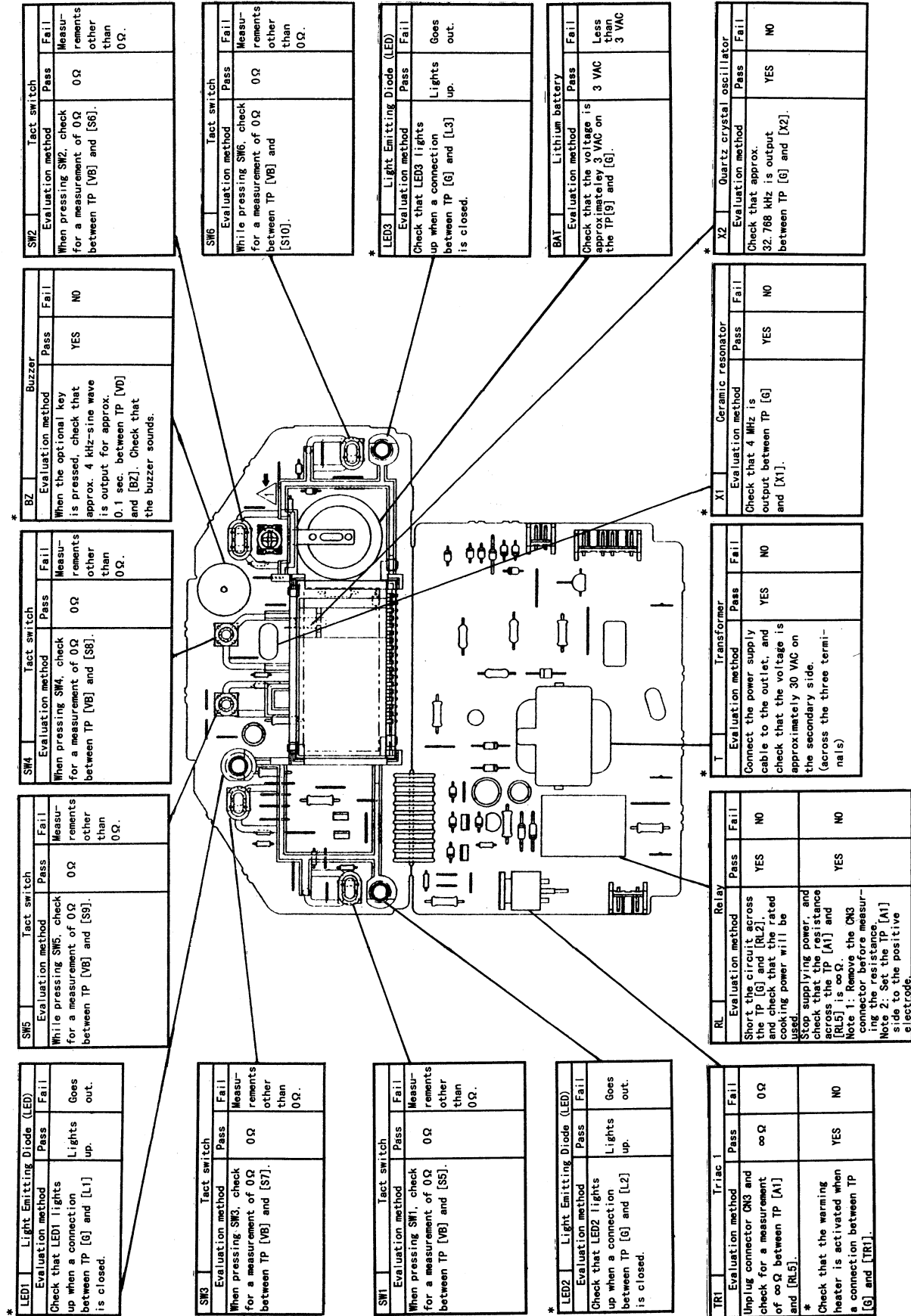
Please turn VR1 with a screwdriver with LCD side like the left figure.

Turning VR1 10 degrees counterclockwise increase the temperature by about 1°C.

Do not increase the temperature more than 3°C since this adjustment affects the temperature of all processes.



Notes : For components marked with an asterisk (*), confirm measurements with power applied. For all other components, however, confirm with power disconnected.



PROBLEM DIAGNOSIS TABLE Vol.1

(for the cooker's main unit)

(Note) The marks ① and ② indicate suspect components of the cause of the malfunction in order of probability. The mark ○ shows the components of the other causes.

Drawing No.		2	3	4	5	16	18									Remarks	
Malfunction	Suspect Component	Cast heater	Pan sensor	Thermal fuse assy	Cord reel	Inne lid seal	Pan									Parts on the P.C.B. comp.	※When, according to diagnostic evaluations, the suspect components are on the control board. Refer pages 15-16.
	Status of main unit																
Dose not cook rice.	COOKING LED lights up.	①														②	
	COOKING LED dose not lights up.			①	○											②	If the fuse has melted, remove the cause and replace it.
	Indicates "H01" on LCD.		①													②	
	Indicates "H05" on LCD.															①	
Cannot cook rice correctly. (Stops early or cooking is uneven, etc.)		○	①					○								②	This may occur due to user's wrong measurement or insufficient loosening of rice.
Rice on the bottom of the inner pan is scorched dark brown.		○	①					○								②	Check that there is no dirt or foreign substances stuck to the surface of the pan sensor.
Current time display disappears, as I draw out a power supply plug.																①	
Keep Warm temperature is high. (78°C or higher)			②													①	
Keep Warm temperature is low. (68°C or lower)			②													①	
Does not Keep Warm	Keep Warm LED lights up.	①														②	※Simultaneously replace the warming heater and radiator plate unit.
Droplets fall onto the surface of the rice.		○	○			①										②	This may occur by unplugging or insufficient loosening of rice.
The surface of the rice dries up.			○			①										②	This may occur when the lid is kept open for a long time or by insufficient loosening of rice.

PROBLEM DIAGNOSIS TABLE Vol.2

(for the PCB)

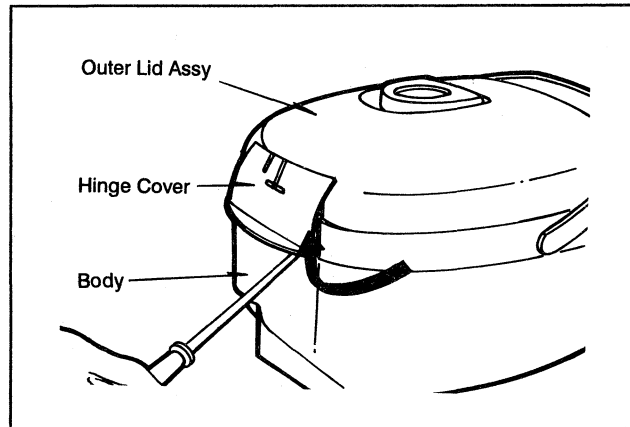
(Note) The marks ① and ② indicate suspect components of the cause of the malfunction in order of probability. The mark ○ shows the components of the other causes.

Drawing No.		1	SW	LCD	X2	X1	BZ	T	RL	TR1	BAT	Remarks	
Malfunction	Suspect Component	P.C.P. comp.	Tact switch	LCD	Quartz crystal resonator	Ceramic resonator	Buzzer	Transformer	Relay	Triac	Battery		
	Status of main unit												
Dose not cook rice.	COOKING LED lights up.	②							①				
	COOKING LED dose not lights up.	①	○			○						*The probable cause is melting of the fuse.	
	Indicates "H01" on LCD.	①											
	Indicates "H05" on LCD.	②							①				
Cannot cook rice correctly. (Stops early or cooking is uneven, etc.)		②							①				
Rice on the bottom of the inner pan is scorched dark brown.		②							①				
Keep Warm temperature is high. (78°C or higher)		②								①		The Keep Warm temperature can be adjusted. (Refer to page 14)	
Keep Warm temperature is low. (68°C or lower)		②								①		The Keep Warm temperature can be adjusted. (Refer to page 14)	
Does not Keep Warm.	Keep Warm LED lights up.	②								①			
Operating Keep Warm continuously.		②								①			
Droplets fall onto the surface of the rice.		②								①			
Buzzer dose not sound.	Other functions are normal.	②					①						
Part of the LCD is blank.		○		○	②						①		

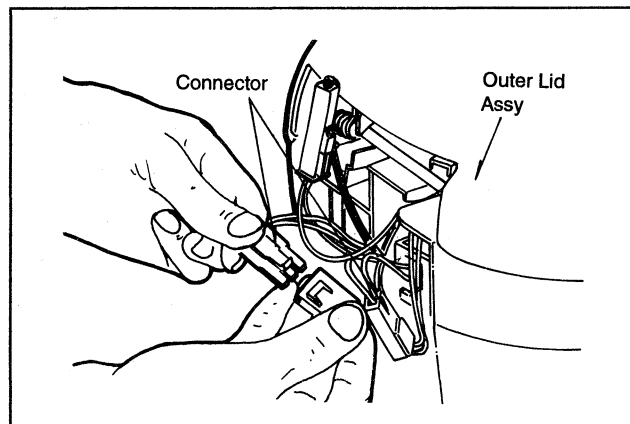
DISASSEMBLY PROCEDURE

1. Replacing of Outer Lid Ass'y.

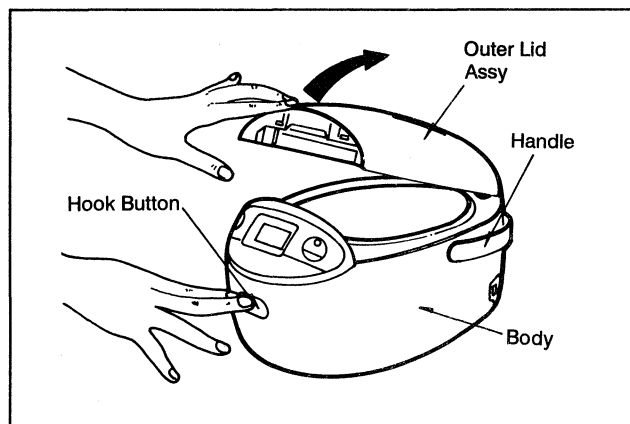
- a. Push the Handle backward.
Remove the Hinge Cover by using a minus (-) screwdriver.



- b. Disconnect the 3 connectors.



- c. Push the Outer Lid Ass'y backward and remove the Hinge shaft from the slot.



2. Reassemble

- a. After replacing the Outer Lid Ass'y, to reassemble the unit, reverse the disassembly procedure above.

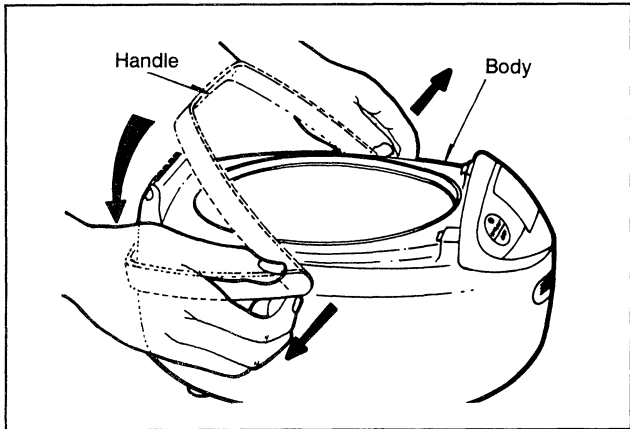
Replacing the P.C.B comp.

1. Remove the Hinge Cover and Outer Lid Ass'y.

- Remove the above mentioned items (see 1-2 on page)

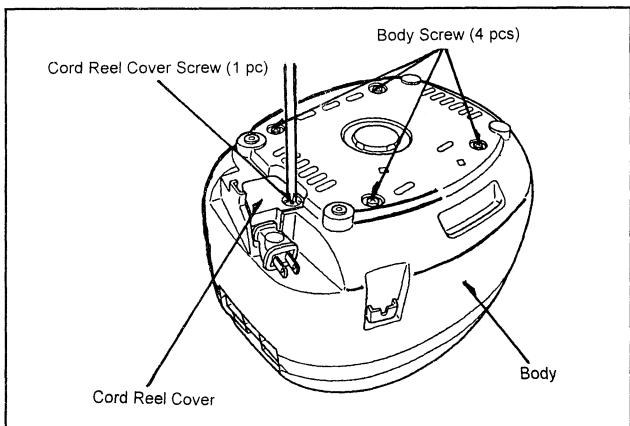
2. Remove the Handle.

- Push the Handle to backward as shown in the diagram.
- Pull the Handle at both side as shown.



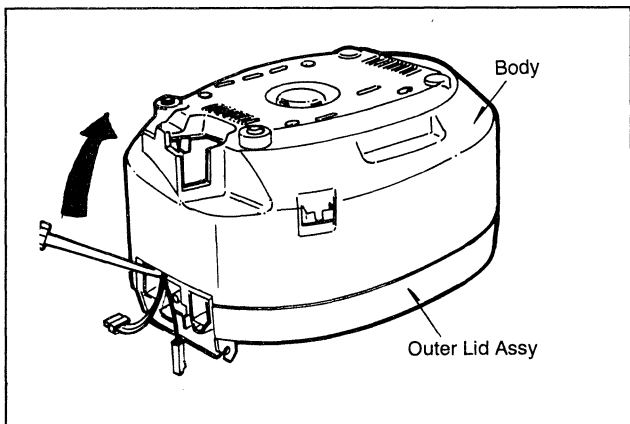
3. Remove the Cord Reel Cover screw.

- Place the cooker upside down on a rubber sheet over the cooker to protect it, as shown in the diagram.
- Remove the Inlet Cover screw 1 pc.



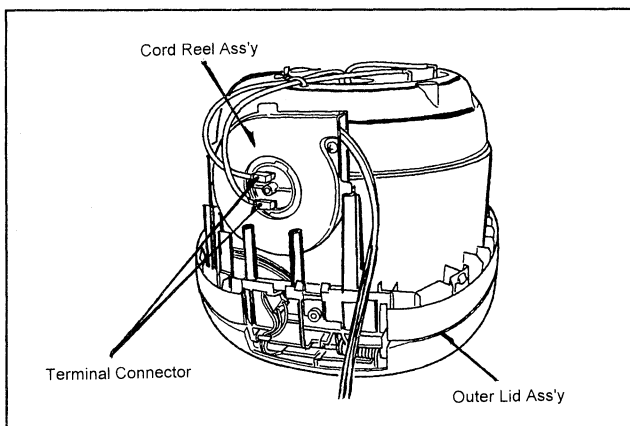
4. Remove the Body.

- Remove the Body screw 4 pcs.
- Remove the Body by using a minus (-) screwdriver as shown.



* Remove the Cord Reel Ass'y

- Detach the two lead wires and the Cord Reel Ass'y from the slot.

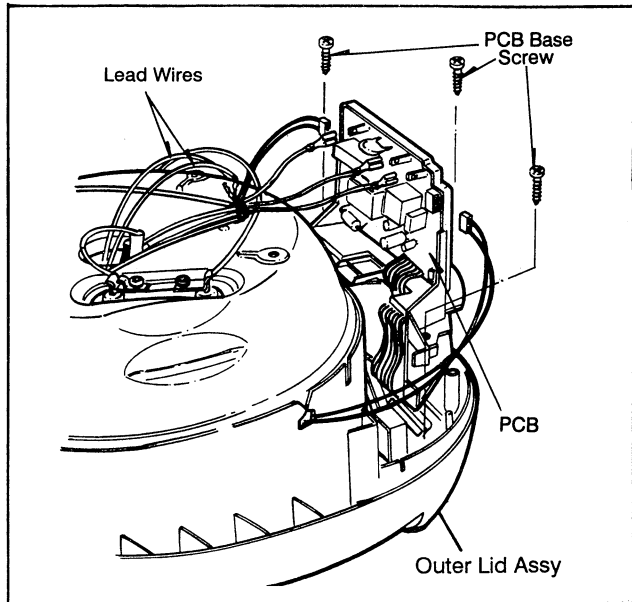


5. Remove the Wiring to P.C.B comp.

- a. Remove the fast-on terminal and connectors.

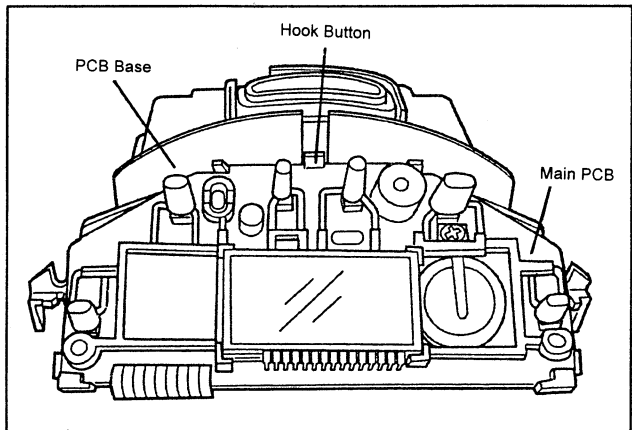
6. Remove the P.C.B base.

- a. Remove the P.C.B. base screw 3 pcs.



- b. Remove the Hook Button.

- c. Replace a new P.C.B with P.C.B. base.



7. Reassembly

- a. To reassemble the unit, reverse the disassembly procedure above.

Replacing of Thermostat Ass'y

1. Remove the Outer Lid Ass'y and Hinge Cover

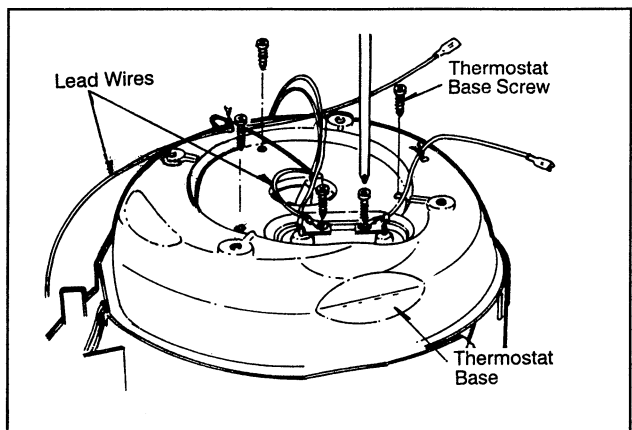
- a. Remove the above mentioned item (see 1-2 on page)

2. Remove the Handle, Inlet Cover, Body and P.C.B comp.

- a. Remove the above mentioned items (see 1-7 on page).

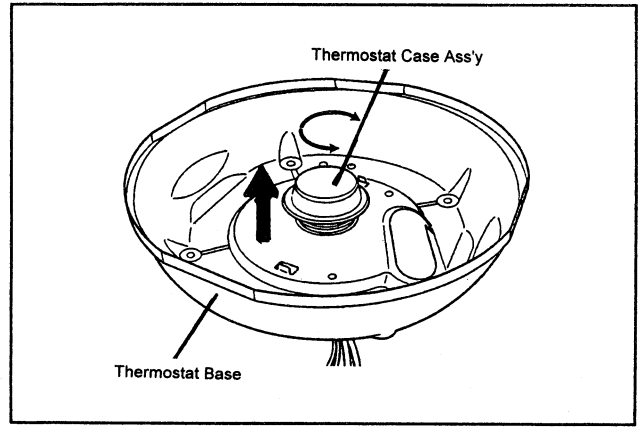
3. Remove the Thermostat base.

- a. Remove all the Lead wires attach.
- b. Remove the Thermostat base fixing screw 3 pcs.



4. Remove the Thermostat Ass'y.

- a. Turn the Thermostat Ass'y as shown and pull



5. Reassembly

- a. After replacing the Thermostat Ass'y, to reassemble the unit, reverse the disassembly procedure above.

Replacing of Cast Heater.

1. Remove the Outer Lid Ass'y and Hinge Cover.

- a. Remove the above mentioned items (see 1-2 on page).

2. Remove the Handle, Inlet Cover, Body and P.C.B comp.

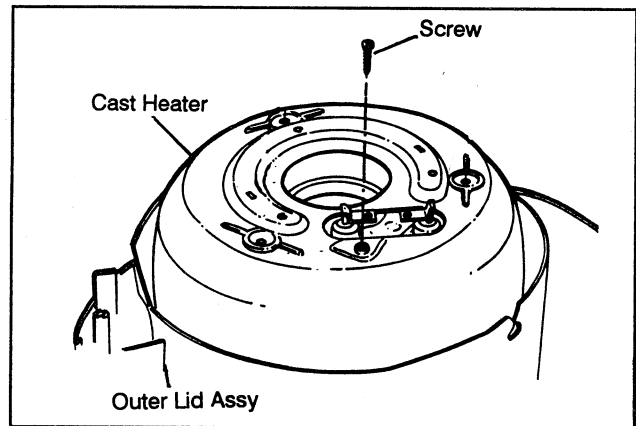
- a. Remove the above mentioned items (see 1-7 on page).

3. Remove the Thermostat base and Thermostat Ass'y.

- a. Remove the above mentioned items (see 1-4 on page).

4. Remove the Cast Heater.

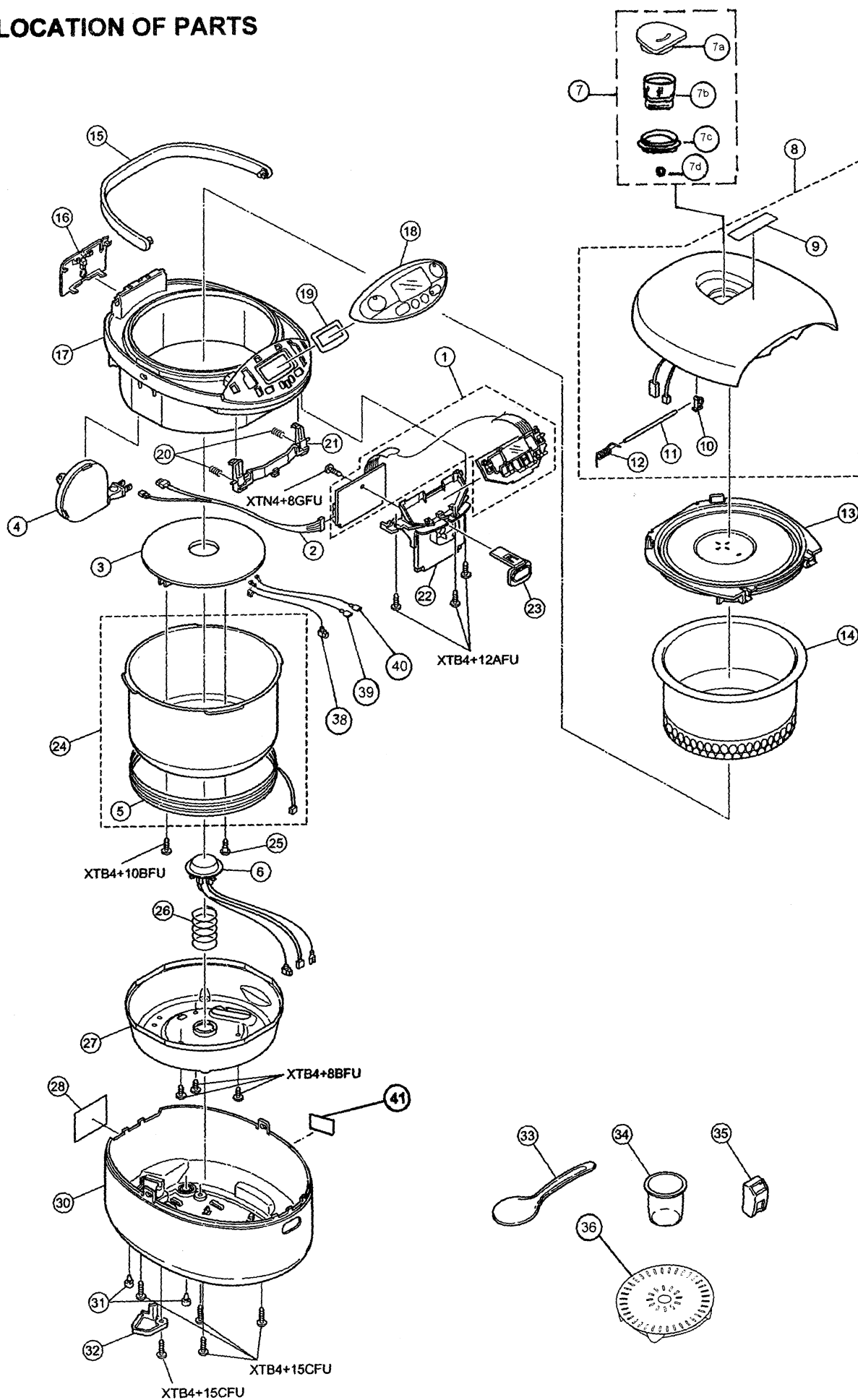
- a. Remove the Cast Heater fixing screw 1 pc.
- b. Remove the Cast Heater from the inner enclosure.



5. Reassembly

- a. After replacing the Cast Heater, to reassemble the unit, reverse the disassembly procedure above.

















LOCATION OF PARTS



REPLACEMENT PARTS LIST

Ref. No.	Part Name	Part No.	Models (pcs/set)		Remarks
			SR-MM10N	SR-MM18N	
1	PCB Complete	ARH01A59100U	-	1	With Component 120V
(1)	PCB Complete	ARH01A59200U	1	-	With Component 120V
2	Lead Wire A	ARN97A591	-	1	
(2)	Lead Wire A	ARN97A592	1	-	
3	Cast Heater Ass'y	ARL20A59100U	-	1	Sheathed Heater 120V
(3)	Cast Heater Ass'y	ARL20A59200U	1	-	Sheathed Heater 120V
4	Cord Reel Ass'y	ARQ02A59100U	1	1	
5	Side Heater Ass'y	ARL10A59100U	-	1	
(5)	Side Heater Ass'y	ARL10A59200U	1	-	
6	Thermostat Case Ass'y	ARS14A59100U	-	1	
(6)	Thermostat Case Ass'y	ARS14A59200U	1	-	
7	Steam Vent Ass'y	ARC00-413W0U	1	1	White
7a	Steam Vent	ARC00-413-W0	1	1	White
7b	Steam Ball Holder	ARB79-413-HG	1	1	Grey
7c	Steam Vant Holding Packing	ARB82-413	1	1	
7d	Steam Vent Ball	ARB78-413-HG	1	1	Grey
8	Outer Lid Ass'y	ARB01A591W0U	-	1	White
(8)	Outer Lid Ass'y	ARB01A592W0U	1	-	White
9	Caution Label	ARB32R238	1	1	America only
(9)	Caution Label	ASR148C093-X	1	1	Canada only
10	Outer Lid Cap	ARB59-413-W0	1	1	White
11	Hinge Shaft	ARB74-413	1	1	
12	Hinge Spring	ARB70-413	-	1	
(12)	Hinge Spring	ARB70-414	1	-	
13	Inner Lid Ass'y	ARC80M591HGU	-	1	
(13)	Inner Lid Ass'y	ARC80M592HGU	1	-	
14	Pan	ARE50M591	-	1	
(14)	Pan	ARE50M592	1	-	
15	Handle	ARB10-413-W0	-	1	White
(15)	Handle	ARB10-414-W0	1	-	White
16	Hinge Cover	ARE40-413-W0	1	1	White
17	Upper Frame	ARE00-413-W0	-	1	White
(17)	Upper Frame	ARE00-414-W0	1	-	White
18	Escutcheon A	ARN21A591XLU	-	1	
(18)	Escutcheon A	ARN21A592XLU	1	-	
19	Escutcheon B	ARN24A591-D0	1	1	
20	Spring for Hook Lever	ARE06-413	2	2	
21	Hook Lever	ARE05-413-HG	1	1	Grey
22	PCB Base	ARH01-413	1	1	
23	Hook Button	ARE24-413-W0	1	1	White
24	Protecting Frame Ass'y	ARE20A59100U	-	1	
(24)	Protecting Frame Ass'y	ARE20A59200U	1	-	
25	Tapping Screw	ASR471-444-N	1	1	
26	Outer Spring	ASR312-607-H	1	1	
27	Thermostat Base	ARE29-413	-	1	
(27)	Thermostat Base	ARE29-414	1	-	
28	Name Plate	ARY00A591-W0	-	1	America only
(28)	Name Plate	ARY00A592-W0	1	-	America only
(28)	Name Plate	ARY00C591-W0	-	1	Canada only
(28)	Name Plate	ARY00C592-W0	1	-	Canada only
30	Body Ass'y	ARE10J413W0U	-	1	White
(30)	Body Ass'y	ARE10J414W0U	1	-	White
31	Foot Rubber	J33A53000	2	2	
32	Cord Reel Cover	ARQ56-413-W0	1	1	White
33	Scoop	ARK02-2761	1	1	
34	Measuring Cup	ARK06-2761	1	1	
35	Scoop Holder	ARE14-501	1	1	
36	Steam Plate Assy	ARK51H23500U	-	1	
(36)	Steam Plate Assy	ARK51E53500U	1	-	
39	Lead Wire A for Heater	ARL60A591	1	1	
40	Lead Wire B for Heater	ARL61A591	1	1	
41	Body Caution Label	ARY18A591-W0	1	1	America only
(41)	Body Caution Label	ARY18C591-W0	1	1	Canada only

PARTS ON THE PCB

Ref. No.	Part Name	Part No.	Model (pcs/set)		Remarks
			SR-MM10N	SR-MM18N	
BZ	 Buzzer	PS1440P02BT	1	1	
RL	 Relay	AJS3212K8	1	1	
SW1-6	 Tact Switch	EVQ21505R	6	6	
BAT	 Lithium Battery	CR23541HF	1	1	
ZNR	 Surge Absorber	ERZVA7D241	1	1	
T	 Transformer	ETP24Y38AY	1	1	
TRI	 Triac	BCR3KM8RP1AK	1	1	
TR2	 Triac	BCR1AM8212	1	1	
LED 1	 LED (Green)	HLMFD5002UT	1	1	
LED 2	 LED (Red)	HLMFK2002UK	1	1	
LED 3	 LED (Yellow)	HLMFK3002UK	1	1	
LCD	 LCD	4N801MUTF	1	1	
	 LCD Holder	RN23-414	-	1	
	 LCD Holder	RN23-414	1	-	
X1	 FAR	CST4MGW035T	1	1	4MHz
X2	 CRYSTAL	DT381	1	1	32.768KHz

SMALL STANDARDIZED METAL PARTS

	Part Name	Part No.	Models (pcs/set)		Remarks
			SR-MM10	SR-MM18N	
	Tapping Screw	XTB4 + 10BFU	1	1	For Cast Heater
	Tapping Screw	XTB4 + 8BFU	3	3	For Thermostat Base
	Tapping Screw	XTB4 + 12AFU	3	3	For PCB Base
	Tapping Screw	XTN4 + 8GFU	1	1	For PCB
	Tapping Screw	XTB4 + 15CFU	4	4	For Body
	Sems Screw	XYN4+C7FNS-1	2	2	For Wiring
	Tapping Screw	XTB4 + 15CFU	1	1	For Cord Reel Cover

PACKING LIST

	Part Name	Part No.	Models (pcs/set)		Remarks
			SR-MM10N	SR-MM18N	
	Outer Carton	ARZ55A591-W0	-	1	America only
	Outer Carton	ARZ55A592-W0	1	-	America only
	Outer Carton	ARZ55C591-W0	-	1	Canada only
	Outer Carton	ARZ55C592-W0	1	-	Canada only
	Inner Packing Case	ARZ01A591-W0	-	1	America only
	Inner Packing Case	ARZ01A592-W0	1	-	America only
	Inner Packing Case	ARZ01C591-W0	-	1	Canada only
	Inner Packing Case	ARZ01C592-W0	1	-	Canada only
	Upper Pad Ass'y	ARZ04-41300U	-	1	
	Upper Pad Ass'y	ARZ04-41400U	1	-	
	Lower Pad Ass'y	ARZ11-41300U	-	1	
	Lower Pad Ass'y	ARZ11-41400U	1	-	
	Operating Instruction	ARZ19A591	1	1	
	Warranty Card	ASR790U089-X	1	1	
	Anti Rust Paper	ARZ758-344A	1	1	
	Poly Bag	ARZ76-501	1	1	

National